

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Golf and Club Management

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2020

### GRM2 Curriculum Modification for 2020-21 (SFTY-1075)

Fanshawe College



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# CURRICULUM MODIFICATION REQUEST FORM

## *COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"*

### Program Requiring Changes

Program Title: All THS Programs		
Program Number: All THS Programs	Date Submitted: 4/30/2020	
Dean responsible for program: Tracy Gedies	Chair: James Smith	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input checked="" type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input checked="" type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input checked="" type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input checked="" type="checkbox"/> S   Other:	Catalogue Year(s) Impacted: 20201	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2019	
<i>I have read the reasons for the change and...</i>		<i>Signature and date</i>
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 April 30, 2020
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Senior Vice President Academic (required for major changes and late DAs):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 May 4, 2020
Office of the Registrar:	<input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	

Notes:

*Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.*

**1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).**

**2.0**

[The proposed change is asking to replace SFTY-1067 with SFTY-1075 from the DA of each program in the School of Tourism, Hospitality and Culinary Arts. We are proposing that the course be changed from a graded course to a pass/fail. The curriculum of this course includes the Safe Food Handler, Smart Serve certifications and CPR all of which are administered by a third party. Students require these certifications prior to beginning courses in the Chef's Table restaurant.

**Reason/Rationale for Changes**

2.1 The reason for the change is based on:

- ☐ A recent program review
- ☐ Program Advisory Committee feedback
- ☐ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☐ Shared curriculum
- ☐ Trends in the field/industry
- ☒ Other (please describe): reducing student fees

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- ☒ Yes
- ☐ No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- ☐ Goal 1 – Enhance innovative practices for exceptional student learning
- ☐ Goal 2 – Manage enrolment growth
- ☒ Goal 3 – Optimize use of resources
- ☐ Goal 4 – Build sustainable sources of alternative revenue

**3.0 Students**

3.1 Will the change affect the cost of the program for students?

- ☒ Yes  
☐ No

3.2 If yes, there will be an additional cost for:

- ☐ Materials (Include details):  
☐ Equipment (Include details):  
☒ Other (Please describe): Material fees will be reduced by \$100 per student

#### 4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])

- ☒ Yes  
☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- ☒ No  
☐ Yes (If yes, please explain)

#### 5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- ☒ No  
☐ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- ☐ Lawrence Kinlin School of Business  
☐ School of Information Technology  
☐ School of Contemporary Media  
☐ School of Design  
☐ School Digital and Performing Arts  
☒ School of Tourism, Hospitality and Culinary Arts  
☐ School of Community Studies  
☐ School of Health Sciences  
☐ School of Nursing  
☐ School of Public Safety  
☐ Donald J. Smith School of Building Technology  
☐ Norton Wolf School of Aviation Technology  
☐ School of Applied Sciences and Technology  
☐ School of Transportation Technology and Apprenticeship

- ☐ School of Language and Liberal Studies
- ☐ English Language Institute
- ☐ London South Campus
- ☐ Simcoe/Norfolk Regional Campus
- ☐ St Thomas/Elgin Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?

(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
- ☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☐ No
- ☐ Yes (If yes, consult with the Co-op office prior to submission)

## 6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☒ No
- ☐ Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No
- ☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No
- ☐ Yes (If yes, please explain)

## 7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- ☒ Yes
- ☐ No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy A126) as listed below?

- ☐ No  
☒ Yes

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 4 required (minimum of 2 must be electives)
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7.3 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No  
☒ Yes

**Note:** In accordance with POLICY NUMBER: A122 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

7.4 Indicate:

- i) Total program hours before proposed change: \_\_varies\_\_\_\_\_  
ii) Total program hours after proposed change: \_\_the same\_\_\_\_\_  
iii) Level(s) in which the proposed change(s) occurs: \_\_1\_\_\_\_\_

7.4.1 Are the total program hours consistent with the requirements as listed below?

- ☒ Yes  
☐ No (If no, please explain)

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2100 hours
<b>Graduate Certificate</b> - 600 hours	<b>DOAA</b> - less than 200 hours

## Degree Audit Report

Catalog: 2020/2021

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**Program:** CHF2 **Name:** Culinary Skills  
**Department:** THS - Tourism, Hospitality & Cul.  
**Academic Level:** PS  
**CCD:** 7 - 2AcadSem/600-700 hrs  
**Credential:** Ontario College Certificate  
**Grade Scheme:** LG2  
**Major:** CHF2 - Culinary Skills **Div:** THS - Tourism, Hospitality & Culinary Arts  
**Co-Op Indicator:** N/A

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### Academic Program Requirement

**Total Credits:** 40.00 **Residency Reqmt:** 10.00  
**GPA Requirement:** 2.00 **Residency Reqmt GPA:** 2.00  
**Minimum Grade:** D

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**Academic Requirement:** CHF2.20 Chef Training

**Major:** CHF1  
**Grade Scheme:** LG2  
**Minimum GPA:** 2.00  
**Minimum Grade:**

**Subrequirement:** Level 1

Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-1113 Food Preparation 1	90.00	4.00	
<del>SFTY-1067 Food Safety, Smart Serve &amp; First Aid</del>	<del>15.00</del>	<del>1.00</del>	
<b>SFTY-1075 Food Safety, Smart Serve &amp; First Aid</b>	<b>15.00</b>	<b>1.00</b>	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	

**Subrequirement:** Level 2

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-3043 Food Preparation 2	60.00	2.00	
FDMG-3044 Garde Manger	60.00	2.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
ANTH-1012 Cultural Anthropology	45.00	3.00	**

**Subrequirement:** Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

**Subrequirement:** Program Residency

Students Must Complete a Minimum of 10 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program



**Degree Audit Report**

Approved By Chair/Manager:

A handwritten signature in brown ink that reads "Michelle Giroux".

Department and Date:

April 28, 2020

Approved by Dean:

A handwritten signature in black ink that reads "Lucy Gheis".

Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

## Degree Audit Report

**Catalog:** 2020/2021

<b>Program:</b> CLM4	<b>Name:</b> Culinary Management
<b>Department:</b> THS - Tourism, Hospitality & Cul.	
<b>Academic Level:</b> PS	
<b>CCD:</b> 8 - 4AcadSem/1200-1400hrs	
<b>Credential:</b> Ontario College Diploma	
<b>Grade Scheme:</b> LG2	
<b>Major:</b> CLM4 - Culinary Management	<b>Div:</b> THS - Tourism, Hospitalit & Culinary Arts
<b>Co-Op Indicator:</b> N/A	

### Academic Program Requirement

<b>Total Credits:</b> 80.30	<b>Residency Reqmt:</b> 21.00
<b>GPA Requirement:</b> 2.00	<b>Residency Reqmt GPA:</b> 2.00
<b>Minimum Grade:</b> D	
<b>Academic Requirement:</b> CLM4.19 Culinary Management	

**Major:** CLM4  
**Grade Scheme:** LG2  
**Minimum GPA:** 2.00  
**Minimum Grade:**

### Subrequirement: Level 1

Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-1113 Food Preparation 1	90.00	4.00	
<del>SFTY-1067 Food Safety, Smart Serve &amp; First Aid</del>	<del>15.00</del>	<del>1.00</del>	
<b>SFTY-1075 Food Safety, Smart Serve &amp; First Aid</b>	<b>15.00</b>	<b>1.00</b>	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	

### Subrequirement: Level 2

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-3043 Food Preparation 2	60.00	2.00	
FDMG-3044 Garde Manger	60.00	2.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**

### Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-3001 Externship 1	175.00	4.80	

### Subrequirement: Level 4

Take all of the following Mandatory Courses:

### Degree Audit Report

	Total Hours	Total Credits	GE
ENTP-3001 Entrepreneurial Spirit	45.00	3.00	
FDMG-5003 Food Facility Design	30.00	2.00	
HOSP-3007 Numbers for Hospitality	60.00	4.00	
FDMG-3038 Food & Wine Dynamics	30.00	2.00	
FDMG-3046 Artisanal Cuisine	60.00	2.00	

**Subrequirement:** Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MGMT-3012 Management Techniques	30.00	2.00	
PLAN-5001 The Main Event	15.00	1.00	
FDMG-5019 Culinary Knowledge-Adv	45.00	3.00	
FDMG-3045 Contemporary Cuisine	60.00	4.00	
FDMG-5022 Chef's Table	60.00	4.00	
BEVR-1005 Beers, Spirits History & Culture	45.00	3.00	**

**Subrequirement:** Add'l Requirement

Take all of the following Mandatory Courses - Usually taken in Levels 4 and 5

	Total Hours	Total Credits	GE
BAKE-3010 Cafe Production	60.00	2.00	
FDMG-3047 Restaurant Production 2	105.00	3.50	

**Subrequirement:** Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

**Subrequirement:** Program Residency

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

## Degree Audit Report

**Catalog:** 2020/20201

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<p><b>Program:</b> BPM2</p> <p><b>Department:</b> THS - Tourism, Hospitality &amp; Cul.</p> <p><b>Academic Level:</b> PS</p> <p><b>CCD:</b> 8 - 4AcadSem/1200-1400hrs</p> <p><b>Credential:</b> Ontario College Diploma</p> <p><b>Grade Scheme:</b> LG2</p> <p><b>Major:</b> BPM2 - Baking &amp; Pastry Arts Mgmt</p> <p><b>Co-Op Indicator:</b> N/A</p>	<p><b>Name:</b> Baking and Pastry Arts Management</p> <p><b>Div:</b> THS - Tourism, Hospitalit &amp; Culinary Arts</p>
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### Academic Program Requirement

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<p><b>Total Credits:</b> 76.80</p> <p><b>GPA Requirement:</b> 2.00</p> <p><b>Minimum Grade:</b> D</p>	<p><b>Residency Reqmt:</b> 20.00</p> <p><b>Residency Reqmt GPA:</b> 2.00</p>
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**Academic Requirement:** BPM2.19 Baking and Pastry Arts Management

**Major:** BPM2

**Grade Scheme:** LG2

**Minimum GPA:** 2.00

**Minimum Grade:**

### Subrequirement: Level 1

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
<del>SFTY-1067 Food Safety, Smart Serve &amp; First Aid</del>	<del>15.00</del>	<del>1.00</del>	
<b>SFTY-1075 Food Safety, Smart Serve &amp; First Aid</b>	<b>15.00</b>	<b>1.00</b>	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	

### Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
BAKE-3009 Bake Practical 2	60.00	2.00	
BAKE-1009 Baking & Pastry Arts Theory	45.00	3.00	
FDMG-1114 Restaurant Production 1	90.00	3.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**

### Subrequirement: Level 3 - Externship

Take the following Mandatory Course:

	Total Hours	Total Credits	GE
FLDP-3021 Baking & Pastry Arts Externship	175.00	4.80	

### Subrequirement: Level 4

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

### Degree Audit Report

		Total Hours	Total Credits	GE
HOSP-3007	Numbers for Hospitality	60.00	4.00	
MGMT-3012	Management Techniques	30.00	2.00	
BAKE-1011	Bread & Yeast Products	60.00	2.00	
ENTP-3001	Entrepreneurial Spirit	45.00	3.00	
BAKE-3011	Pastry Production	60.00	2.00	
BAKE-1010	Cake Craft	60.00	2.00	

**Subrequirement:** Level 5

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
BAKE-5008	Patissier Practical	60.00	2.00	
BAKE-5011	Pastry & Confectionery	60.00	2.00	
BAKE-5009	Patissier Production	60.00	2.00	
BAKE-5004	Patissier Theory	30.00	2.00	
BAKE-5010	Chocolate & Sugar Artistry	60.00	2.00	
FDMG-5003	Food Facility Design	30.00	2.00	
BEVR-1005	Beers, Spirits History & Culture	45.00	3.00	**
PLAN-5001	The Main Event	15.00	1.00	

**Subrequirement:** Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 3

**Subrequirement:** Program Residency

Students Must Complete a Minimum of 20 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

## Degree Audit Report

**Catalog:** 2020/2021

<p><b>Program:</b> GRM2</p> <p><b>Department:</b> THS - Tourism, Hospitality &amp; Cul.</p> <p><b>Academic Level:</b> PS</p> <p><b>CCD:</b> 8 - 4AcadSem/1200-1400hrs</p> <p><b>Credential:</b> Ontario College Diploma</p> <p><b>Grade Scheme:</b> LG2</p> <p><b>Major:</b> GRM3 - Golf and Club Management</p> <p><b>Co-Op Indicator:</b> Mandatory Co-op</p>	<p><b>Name:</b> Golf and Club Management (Co-op)</p> <p><b>Div:</b> THS - Tourism, Hospitality &amp; Culinary Arts</p>
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### Academic Program Requirement

<p><b>Total Credits:</b> 81.50</p> <p><b>GPA Requirement:</b> 2.00</p> <p><b>Minimum Grade:</b> D</p>	<p><b>Residency Reqmt:</b> 21.00</p> <p><b>Residency Reqmt GPA:</b> 2.00</p>
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**Academic Requirement:** GRM2.19 Golf & Club Management

**Major:** GRM3

**Grade Scheme:** LG2

**Minimum GPA:** 2.00

**Minimum Grade:**

**Subrequirement:** Level 1

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MATH-1210 Math for Hospitality	30.00	2.00	
<del>SFTY-1067 Food Safety, Smart Serve &amp; First Aid</del>	<del>15.00</del>	<del>1.00</del>	
<b>SFTY-1075 Food Safety, Smart Serve &amp; First Aid</b>	<b>15.00</b>	<b>1.00</b>	
BUSI-1063 Business for Club Managers-Intro	45.00	3.00	
DEVL-1049 Career Preparation	30.00	2.00	
RECN-1040 Golf & Recreation in Canada	30.00	2.00	
RECN-1028 Playing the Game	75.00	4.00	
HORT-1042 Turf Management 1	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
BEVR-1001 Mixology	45.00	1.50	
COOP-1020 Co-operative Education Employment Prep	6.00	1.00	

### Subrequirement: Level 2

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
COMP-1528 Software Skills Development	22.00	2.00	
MGMT-1257 Leadership & Organizational Skills	44.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
FDMG-1124 Cooking for Club Managers	44.00	3.00	
FDMG-1125 Food & Beverage Service for Clubs	55.00	4.00	
MKTG-1099 Marketing Strategies & Analysis	44.00	3.00	
MGMT-1260 Customer Service for Clubs	33.00	2.00	
RECN-3020 Golf Swing Analysis	30.00	2.00	

### Subrequirement: Level 3

Take all of the following Mandatory Courses:

<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
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### Degree Audit Report

ENTP-3001	Entrepreneurial Spirit	45.00	3.00
ACCT-1105	Accounting for Clubs	44.00	3.00
COMM-3080	Comm for Tourism & Hospitality	45.00	3.00
MGMT-3088	HR Management & Employee Engagement	44.00	3.00
MRCH-1012	Golf Shop Operations & Retail	40.00	3.00
HORT-5007	Turf Management & Course Design-Adv	44.00	3.00

**Subrequirement:** Level 4

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
LAWS-3060 Law & Risk Management	33.00	2.00	
MGMT-5088 Golf & Club Facilities Management	55.00	4.00	
BEVR-1022 Wine & Beer	33.00	2.00	
PLAN-5001 The Main Event	15.00	1.00	
MGMT-5090 Club Governance Policies & Procedures	33.00	2.00	
TOUR-3004 Golf Tourism	11.00	1.00	
ECON-3008 Global Economics	45.00	3.00	**
MGMT-5089 Guest Membership Sales Management	33.00	2.00	

**Subrequirement:** Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 1

**Subrequirement:** Program Residency

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

## Degree Audit Report

**Catalog:** 2020/2021

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**Program:** SEP1 **Name:** Special Events Planning  
**Department:** THS - Tourism, Hospitality & Cul.  
**Academic Level:** PS  
**CCD:** 8 - 4AcadSem/1200-1400hrs  
**Credential:** Ontario College Diploma  
**Grade Scheme:** LG2  
**Major:** SEP1 - Special Events Planning **Div:** THS - Tourism, Hospitalit & Culinary Arts  
**Co-Op Indicator:** N/A

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**Academic Program Requirement**

**Total Credits:** 83.00 **Residency Reqmt:** 21.00  
**GPA Requirement:** 2.00 **Residency Reqmt GPA:** 2.00  
**Minimum Grade:** D

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**Academic Requirement:** SEP1.19 Special Events Planning

**Major:** SEP1  
**Grade Scheme:** LG2  
**Minimum GPA:** 2.00  
**Minimum Grade:**

**Subrequirement:** Level 1

Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
HOSP-1016 Event Management-Intro	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
<del>SFTY-1067 Food Safety, Smart Serve &amp; First Aid</del>	<del>15.00</del>	<del>1.00</del>	
<b>SFTY-1075 Food Safety, Smart Serve &amp; First Aid</b>	<b>15.00</b>	<b>1.00</b>	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
COMP-1517 Technology for Hospitality	45.00	3.00	
MGMT-1259 Event Sales & Service	45.00	3.00	
DEVL-1049 Career Preparation	30.00	2.00	

**Subrequirement:** Level 2

Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
HOSP-5003 Event Management Systems	45.00	3.00	
FDMG-1116 Food Service & Catering	45.00	3.00	
BUSI-1179 Business Essentials for Event Management	60.00	4.00	
MGMT-1256 Event PR & Sponsorship	45.00	3.00	
PSYC-1027 Human Relations	45.00	3.00	**
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
MKTG-1059 Marketing for Tourism & Hospitality	45.00	3.00	
FLDP-1033 Practicum 1	15.00	1.00	

**Subrequirement:** Level 3

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
PLAN-3009 Event Management Strategies	45.00	3.00	



### Degree Audit Report

PLAN-1028 Meetings & Conferences	30.00	2.00
PLAN-1029 Weddings & Occasions	30.00	2.00
PLAN-1030 Sports & Festivals	30.00	2.00
ENTP-3001 Entrepreneurial Spirit	45.00	3.00
BEVR-1026 Beer, Wine & Spirits	45.00	3.00

**Subrequirement:** Level 4

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
MGMT-3085 HR & Volunteer Management	60.00	4.00	
MGMT-5087 Global Leadership	45.00	3.00	
PLAN-5002 Event Management	60.00	4.00	
MGMT-3086 Risk Management & Insurance	60.00	4.00	
FINA-3045 Event Financial Management	60.00	4.00	
ENVR-5016 Corporate Responsibility	30.00	2.00	
FLDP-3037 Practicum 2	15.00	1.00	

**Subrequirement:** Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 3

**Subrequirement:** Program Residency

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

## Degree Audit Report

Catalog: 2020/2021

<b>Program:</b> FNM2	<b>Name:</b> Nutrition and Food Service Management
<b>Department:</b> THS - Tourism, Hospitality & Cul.	
<b>Academic Level:</b> PS	
<b>CCD:</b> 8 - 4AcadSem/1200-1400hrs	
<b>Credential:</b> Ontario College Diploma	
<b>Grade Scheme:</b> LG2	
<b>Major:</b> FNM2 - Nutrition & Food Service Mgmt	<b>Div:</b> THS - Tourism, Hospitalit & Culinary Arts
<b>Co-Op Indicator:</b> N/A	
<b>Academic Program Requirement</b>	
<b>Total Credits:</b> 84.60	<b>Residency Reqmt:</b> 22.00
<b>GPA Requirement:</b> 2.00	<b>Residency Reqmt GPA:</b> 2.00
<b>Minimum Grade:</b> D	
<b>Academic Requirement:</b> FNM2.19 Nutrition and Food Service Management	

**Major:** FNM1  
**Grade Scheme:** LG2  
**Minimum GPA:** 2.00  
**Minimum Grade:**

**Subrequirement:** Level 1

Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-1113 Food Preparation 1	90.00	4.00	
FDMG-1104 Basic Culinary Knowledge	45.00	3.00	
<del>SFTY-1067 Food Safety, Smart Serve &amp; First Aid</del>	<del>15.00</del>	<del>1.00</del>	
<b>SFTY-1075 Food Safety, Smart Serve &amp; First Aid</b>	<b>15.00</b>	<b>1.00</b>	
BAKE-1021 Bake Practical 1	90.00	4.00	
BAKE-1002 Bake Theory	15.00	1.00	
DEVL-1049 Career Preparation	30.00	2.00	
WRIT-1042 Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
MATH-1210 Math for Hospitality	30.00	2.00	
NUTR-1018 Nutrition-Intro	30.00	2.00	

**Subrequirement:** Level 2

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
FDMG-3043 Food Preparation 2	60.00	2.00	
FDMG-3044 Garde Manger	60.00	2.00	
FDMG-1064 Purchasing & Menu Planning	30.00	2.00	
COMM-3080 Comm for Tourism & Hospitality	45.00	3.00	
FDMG-1039 Dining for Professional Success	45.00	3.00	**
FDMG-1114 Restaurant Production 1	90.00	3.00	

**Subrequirement:** Level 3 - Externship

Take the following Mandatory Course:

	<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>
NUTR-1015 Field Placement	175.00	4.80	

## Degree Audit Report

### Subrequirement: Level 4

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
ANTH-1002 The Anthropology of Modern Gastronomy	45.00	3.00	**
NUTR-1011 The Science of Food & Nutrition	45.00	3.00	
NUTR-1012 Physiology & Normal Nutrition	30.00	2.00	
ACCT-1104 Accounting Fundamentals	45.00	3.00	
NUTR-1013 Clinical Documentation	30.00	2.00	
NUTR-1014 Therapeutic Nutrition	30.00	2.00	
HOSP-1013 Employee Relations	45.00	3.00	
NUTR-3008 Nutrition Therapy Practical	45.00	2.00	

### Subrequirement: Level 5

Take all of the following Mandatory Courses:

	Total Hours	Total Credits	GE
NUTR-3004 Clinical Placement	175.00	4.80	
FDMG-1060 Institutional Facility Design	40.00	3.00	
MKTG-3041 Marketing Nutrition	45.00	3.00	
FDMG-5018 Auditing & Compliance	40.00	3.00	
FINA-3038 Finance for Food & Nutrition Management	40.00	3.00	
NUTR-3006 Nutrition Screening	40.00	3.00	

### Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Level 2

### Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:



Department and Date:

April 28, 2020

Approved by Dean:



Date:

April 28, 2020

General Education Approved By(as appropriate):

Date:

## de Groot, Elizabeth

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**From:** de Groot, Elizabeth  
**Sent:** May 6, 2020 9:28 AM  
**To:** McCallum, Tiffany  
**Subject:** FW: Curriculum Modifications for Gary's Approval  
**Attachments:** Curriculum Modification Request Form-FBM.docx; FBM8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-HMT.docx; HMT8 Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-THM1.docx; THM1 Proposed Curriculum Modification - Appendices.pdf; Curriculum Modification Request Form-SFTY-1067.docx; THS Updated SDAR forms 20201.docx; Gen Ed Changes

Hi Tiffany,

Please see attached 4 curriculum modifications from the school of Tourism and Hospitality. Gary's approval is noted in the email below.

Thanks!

Elizabeth

**Elizabeth de Groot**  
Assistant to the Director  
Centre for Academic Excellence

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**From:** Doherty, Amy <ADoherty@fanshawec.ca>  
**Sent:** May 5, 2020 2:11 PM  
**To:** de Groot, Elizabeth <e\_degroot@fanshawec.ca>  
**Cc:** Yantz, Greg <gyantz@FanshaweC.ca>  
**Subject:** FW: Curriculum Modifications for Gary's Approval

Elizabeth – Gary approves the attached documents, see his note below. Please advise if this is okay or not...

I'll approve all this by way of email trail – based on Greg's review and approval.  
Let me know if that works for Greg –

Thanks as always. Gary

**Gary Lima, PhD**  
Senior Vice President Academic

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**Amy Doherty**

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**From:** de Groot, Elizabeth

**Sent:** May-04-20 3:47 PM

**To:** Doherty, Amy <[ADoherty@fanshawec.ca](mailto:ADoherty@fanshawec.ca)>

**Subject:** Curriculum Modifications for Gary's Approval

Hi Amy,

We have received 4 curriculum modifications from Tourism and Hospitality that require Gary's approval to move forward since they are for this Fall semester and are late. Can I ask you to arrange for Gary to review the attached curriculum modifications and either just email his approval or put his electronic signature in each of the 4 request forms?

Thank you,

Elizabeth

**Elizabeth de Groot**

Assistant to the Director

Centre for Academic Excellence

*Quality through Collaboration*

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